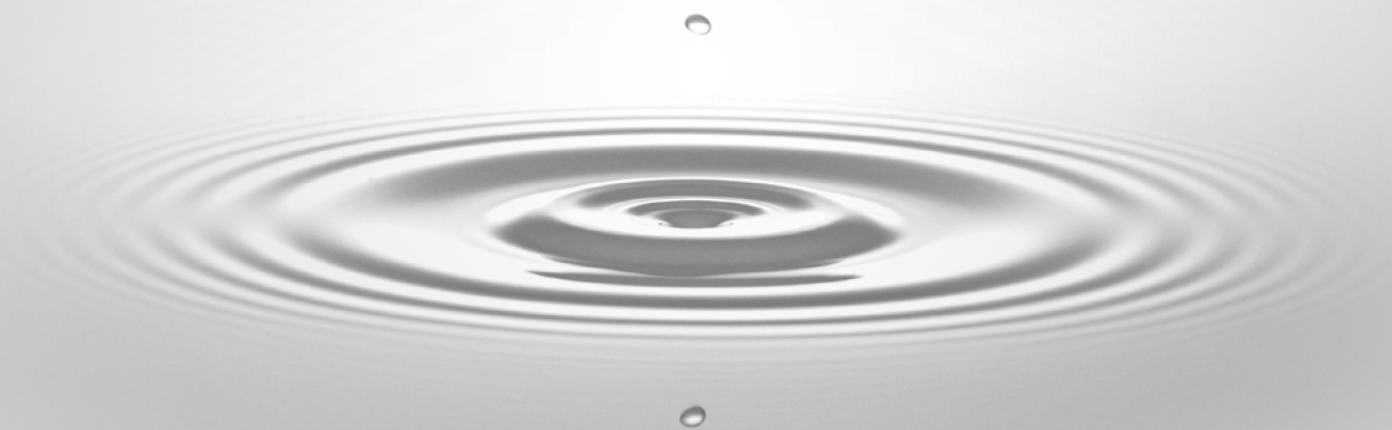


# BIANCHI

— CANTINE DAL 1950 —



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LEONE BIANCHI BRANDY EXTRA OLD  
LEONE BIANCHI GRAPPA DEL FONDATORE  
LEONE BIANCHI GRAPPA ARTEMARSALA  
GRAPPA 1950 SILVER SELECT  
GRAPPA 1950 GOLD SELECT  
GRAPPA LIMITED EDITION  
AMARO SEGESTA LIMITED EDITION  
GIN SALE  
AMARO SEGESTA  
LIMONCELLO

# BIANCHI

## LEONE BIANCHI - BRANDY EXTRA OLD

Warm and soft enveloping, the Bianchi brandy is dedicated to the founder Leone. It is obtained with an aging of at least 15 years in Slavonian oak tonneaux. Perfume of great finesse, with hints of spice and vanilla. Cantine Bianchi offers you a special package with a wooden box.

**Raw material:** Aquavite of wine

**Production method:** Continuous stills

**Production process:** Still with continuous method, with particular attention to the separation of the "heart" of the distillate from the impurities

**Aging:** original reserve dating back to 1984

**Method:** perpetual

**Appearance:** transparent and brilliant brown

**Aromatic profile:** ethereal, of great finesse, slightly smoky, with hints of dried fruit, chocolate and vanilla

**Taste:** warm, harmonious, soft and enveloping, full at the entrance and persistent.

**Alcohol content:** 45% vol.

**Serving temperature:** 20/22 degrees

It should be served in large balloons to be held in the hand so that the heat of the hand is transferred to the distillate.



70 cl

**BIANCHI**  
CANTINE DAL 1950

Spirits

# BIANCHI

CANTINE DAL 1950

## LEONE BIANCHI - GRAPPA DEL FONDATORE

For special occasions, the Grappa del Fondatore, named after the founder of Casa Bianchi. It is obtained thanks to the aging in fine tonneaux of Slavonian oak. A unique and exclusive product, for occasions to remember.

In addition to the simple packaging with the single 50 cl bottle, Cantine Bianchi offers a special package with the wooden box.

**Factory of Transformation:** Marsala

**Raw material:** Pomace of multi-varietal grapes from Tuscany and western Sicily, the territories in which lived Leone Bianchi.

**Production method:** preservation of the pomace by means of exclusive technology aimed at preserving the richness of the aromas and the softness of the marc up to the processing of the same.

**Production Process:** Still with continuous method, with particular attention to the separation of the "heart" of the distillate from impurities.

**Aging:** aged in fine oak tonneaux of Slavonia, ex Marsala, for a minimum of 12 months. These barrels give grappa aromas ranging from vanilla to cocoa and chocolate.

**Appearance:** bright, clear, with typical amber shades due to contact with wood.

**Aromatic profile:** Soft and harmonious.

**Taste:** intense, persistent, warm with hints of dried fruit.

**Gradation:** 42% vol.

**Serving temperature:** 18/20 degrees



50 cl

BIANCHI  
CANTINE DAL 1950

Spirits

# BIANCHI

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50 cl

## LEONE BIANCHI - GRAPPA ARTEMARSALA

In the territory where the most famous fortified wine in the world is born, Marsala could not, could not miss a grappa dedicated to this great wine. Casa Bianchi offer this grappa, where the distillation is followed by aging in centuries-old Marsala barrels.

**Transformation factory:** Marsala

**Raw material:** Pomace of multivigtigno grapes

**Production method:** preservation of the pomace using an exclusive technology aimed at preserving the richness of the aromas and the softness of the pomace until it is processed.

**Production process:** Alembic with continuous method, with particular attention to the separation of the “heart” of the distillate from the impurities.

**Aging:** aged in ex Marsala wine barrels, with the Soleras method, for about 18 months. The name “Artemarsala”; takes its name from the choice of these woods. These old botii which have mature woods and staves tempered by the passage of the noble Marsala wine give this grappa intense and floral aromas, with notes of licorice and cinnamon making it more robust.

**Appearance:** clear with amber tones given by contact with wood.

**Aromatic profile:** warm and persistent, enveloping with notes of toasting and vanilla.

**Taste:** intense, with aromas of fruity and spicy notes

**Alcohol content:** 42% vol.

**Serving temperature:** 18/20 degrees

BIANCHI  
CANTINE DAL 1950

Spirits

# BIANCHI

CANTINE DAL 1950



## GRAPPA 1950 SILVER SELECT

From the experience of Casa Bianchi comes the Grappa Barrique Gold Select. A classy meditation grappa, a unique bouquet of flavors and aromas, to taste all the nuances of Sicily that knows how to convey the refinement in Sicilian territory.

**Processing factory:** Marsala

**Raw material:** Pomace of multivitigno grapes

**Production method:** preservation of the pomace using an exclusive technology aimed at preserving the richness of the aromas and the softness of the pomace until it is processed.

**Production process:** Still with continuous method, with particular attention to the separation of the “heart” of the distillate from the impurities.

**Aging:** in French barriques for 12 months

**Appearance:** clear. amber

**Aromatic profile:** fragrant, delicate, harmonious

**Taste:** soft, intense, round

**Alcohol content:** 40% vol.

**Serving temperature:** 12/16 degrees



10 cl  
20 cl  
50 cl  
70 cl  
100 cl  
300 cl

BIANCHI  
CANTINE DAL 1950

Spirits

# BIANCHI

CANTINE DAL 1950



## GRAPPA 1950 GOLD SELECT

Grappa Bianchi Silver Select is obtained from the distillation of fine and selected pomace. Experience, passion, love for good things make it possible to create a grappa rich in aromas, soft and pleasant. Ideal to serve at the end of a meal.

**Transformation factory:** Marsala

**Raw material:** pomace of multi-variety grapes

**Production method:** preservation of the pomace using an exclusive technology aimed at preserving the richness of the aromas and the softness of the pomace until it is processed.

**Production process:** Alambico with a continuous method, with particular attention to the separation of the “heart” of the distillate from the impurities.

**Appearance:** transparent, crystalline

**Aromatic profile:** Straightforward, generous, immediate

**Taste:** balanced, intense, round

**Alcohol content:** 40% vol.

**Serving temperature:** 12/16 degrees



10 cl  
20 cl  
50 cl  
70 cl  
100 cl  
300 cl

BIANCHI  
CANTINE DAL 1950

Spirits

# BIANCHI

CANTINE DAL 1950



70 cl

## GRAPPA LIMITED EDITION

Distilling is an art because it requires attention and intuition. It is a science because it requires study and verification, it is a passion because it absorbs efforts, giving pleasure and desire to go further. Precisely the goal that our Grappa Bianchi sets itself. the beauty of going beyond.

**Transformation factory:** Marsala

**Raw material:** Pomace of multivittigno grapes

**Production method:** preservation of the pomace using an exclusive technology aimed at preserving the richness of the aromas and the softness of the pomace until it is processed.

**Production process:** Still with continuous method, with particular attention to the separation of the “heart” of the distillate from the impurities.

**Aging:** 18 months in acacia wood that give aromas and nuances through a personalized toasting that gives a slightly smoky note and generates sensations ranging from tobacco to leather.

**Appearance:** bright, honeyed

**Aromatic profile:** Fragrant, delicate, harmonious

**Taste:** intense, rich in nuances due to the complexity of the percentage of Leone Extra Old Brandy.

**Alcohol content:** 43% vol.

**Serving temperature:** 16/18 degrees Spirits

BIANCHI

CANTINE DAL 1950

Spirits



# BIANCHI

CANTINE DAL 1950

## AMARO LIMITED EDITION

The Amaro Segesta limited edition is obtained by adding a note of value, thanks to a blend obtained with a percentage of aged wine brandy, which has been produced in an original and unique way since 1958. , coming from the Leone Bianchi reserve. It is aged for 18 months in oak barrels, up to 35 alcohol levels. On the palate it is warm and full-bodied, characterized by a good persistence. In every sip I discovered Sicily and we too wanted to pay homage to Sicily which has been our land since 1950.

**Production factory:** Marsala

**Raw material:** alcohol, flavorings, sugar

**Production method:** alcohol maceration of the ingredients using the cold method

**Production process:** storage in oak barrels after the addition of a perception of aged aquavite

**Appearance:** bright with brown tones

**Aromatic profile:** warm, full-bodied and enveloping with notes of roasted coffee, licorice and bitter orange /

**Taste:** intense and persistent, with aromas of fruity notes and spices.

**Alcohol content:** 35% vol.

**Serving temperature:** 18 degrees.



70 cl

BIANCHI  
CANTINE DAL 1950

Liquor

# BIANCHI

CANTINE DAL 1950

## GINSALE

“In the Gin Sale produced by the Bianchi company, the reduced alcohol content is enhanced by the flavor of the sea salt: a new composition of two products is born, distant from each other for history and taste but united by quality and research. This has allowed us to create a drink with a pleasant taste and, if consumed correctly, in line with the principles governing the maintenance of good health”

Certified by Science4life Spin-Off of the University of Messina

**Transformation factory:** Marsala

**Raw material:** distilled gin, alcohol, dop salt

**Production method:** distillation after alcoholic maceration of juniper berries

**Production process:** adding dop sea salt to the already distilled product

**Appearance:** transparent and crystalline

**Aromatic profile:** characteristic juniper aroma

**Taste:** the typical taste of juniper, characterized by an evident but balanced sapidity, lends itself to being enhanced by the addition of Mediterranean tonic and mint leaves, sage, basic, with a sprig of rosemary and a slice of lemon.

**Alcohol content:** 37.5% vol.

**Serving temperature:** serve with ice or frozen



70 cl  
100 cl

BIANCHI  
CANTINE DAL 1950

Spirits

# BIANCHI

CANTINE DAL 1950



## AMARO SEGESTA

An unmistakable and unique blend obtained from the maceration in alcohol of more than twenty officinal herbs and local essences according to a jealously guarded recipe for more than 50 years. It is recommended frozen or cold with ice, at the end of a meal as a digestive or as a pleasant drink at any time of the day. Discover our videos dedicated to the Segesta Mixologist to discover a new and different world of consuming Amaro.

**Production factory:** Marsala

**Raw material:** alcohol, flavorings, sugar

**Production process:** Cold infusion of ingredients.

**Appearance:** bright with brown tones

**Aromatic profile:** enveloping with notes of roasted coffee and bitter orange.

**Taste:** intense and decisive, with aromas of fruity notes and spices.

**Alcohol content:** 35% vol.

**Serving temperature:** 18 degrees. It can be enjoyed both with and without an ice cube.



10 cl  
20 cl  
50 cl  
70 cl  
100 cl  
300 cl

BIANCHI  
CANTINE DAL 1950

Liquor

# BIANCHI

## LIMONCELLO

Produced with processed and fermented peel of selected Sicilian lemons, Limoncello Virtus is a sweet and delicate liqueur with a unique taste and an unmistakable and intense aroma. It is served chilled as a meal to accompany ice cream and fruit salads but also as a base for cocktails and long drinks.

**Production factory:** Marsala

**Raw material:** alcohol, Sicilian lemon juice and peel, sugar

**Production method:** alcohol maceration of the ingredients using the cold method

**Appearance:** intense yellow with bright tones

**Aromatic profile:** full-bodied and aromatic with notes of fresh lemon

**Taste:** intense Mediterranean aroma thanks to the freshness of the lemon and the clean and refreshing taste

**Alcohol content:** 28% vol.

**Serving temperature:** frozen



50 cl  
70 cl  
100 cl  
200 cl

BIANCHI  
— CANTINE DAL 1950 —

Liquor